

WHY NOT HAVE THE BEST?

The best in meat costs no more than ordinary, inferior kinds. There is less waste, you get just the cut you want, and it is always fresh, tasty and tender. Buy GRUBB'S MEAT and have the best!

GRUBB'S MARKET
CHOICE MEATS
PHONE 775-TORRANCE
IN SAFEWAY STORE 1929 CARSON ST.

FOOD SERVICE
Flavor-Famed Meats

FANCY 1936 SPRING BABY MILK

LAMB LEGS lb. 25c
LAMB SHOULDERS lb. 17c

Sunnyfield or Cudahy's Puritan
SLICED BACON 1/2-lb. Pkg. 19c

Fresh
GROUND BEEF lb. 12 1/2c

GRAIN-FED "BRANDED" STEER BEEF
STEAKS ROUND, SWISS or GROUND ROUND lb. 23c

Plate Rib
BOILING BEEF lb. 9c

Wilson's Eastern Sugar-Cured
BACON By the Piece lb. 29c

Armour's White Cloud
SHORTENING Bulk 3 lbs. 29c

GRAIN-FED "BRANDED" STEER BEEF
ROASTS CENTER CUT SHOULDER OR 7-BONE CHUCK lb. 17c
Pork Roasts lb. 14c
"None Higher Than Advertised"

Ask Your A & P Manager About RAFFIN'S Highest Quality Corned Beef

GROCERY SPECIALS

SILVERBROOK'S CHALLENGE BUTTER FIRST QUALITY 40c
FINE GRANULATED SUGAR 49c
MONOGRAM-Large U. S. Extra EGGS 31c
CRUSHED SWEET CORN No. 2 9c

NUTLEY "WHOLESALE" MARGARINE lb. 12c
PILLSBURY'S BEST 10-lb. sack 40c
SLICED OR HALVES PEACHES Doz. No. 2 10c
DEL MONTE PINEAPPLE Juice No. 2 10c

DEL MONTE TOMATO JUICE No. 1 can 6c

EIGHT O'CLOCK-Mild & Mellow COFFEE 3-lb. bag 17c
PRIDE OF ILLINOIS CORN 10c
"The Skin You Love to Touch" SOAP 3-cin. 20c
GRANULATED SOAP WHITE KING large pkg. 28c

KAFFEE HAG ON SANKA Coffee 4-lb. can 34c
GLOBE "A-1" PANCAKE Flour 15c
"ALL READY FOR BISCUITS" BISQUICK Gold Medal pkg. 25c
CALIFORNIA TOMATOES No. 2 15c

HORMEL'S SOUPS EXCEPT ONION & CHICKEN BROTH 16-oz. can 10c

SEQUOIA-MEDIUM RIPE OLIVES 9-oz. can 13c
VITAMINE-SLICED PINEAPPLE No. 1/4 can 10c
POST TOASTIES OR CORN FLAKES 100-oz. pkg. 7 1/2c
CRYSTAL VINEGAR CIDER quart bottle 10c

MASTERPIECE RED BEANS No. 2 1/2 can 10c
TOILET-SOAP LUX SOAP 3 cakes 17c
RAJAH SALAD DRESSING quart jar 29c
KENNEL KING DOG FOOD 3 1-lb. cans 19c

PEAS SWEET 3 No. 2 cans 25c

CRYSTAL WHITE SOAP CHIPS 5-lb. pkg. 30c
KING KELLY-ORANGE MARMALADE 7-lb. jar 15c
C & M BROWN SUGAR 1-lb. pkg. 6c
SULTANA PRUIT BUTTER 2-lb. can 25c

PLAIN OR IODIZED LESLIE SALT N. B. C. 5-lb. pkg. 7c
SHRED. WHEAT pkg. 11c
CRUSHED SWEET CORN No. 2 9c
B & M BROWN OVEN BAKED BEANS 29-oz. can 16c

Yukon Club-Lime Sockeye, Sparkling Water

GINGER ALE 2 large bottles 15c

PRICES EFFECTIVE THURS., FRI. & SAT., OCTOBER 1, 2 & 3, 1936
(We Reserve the Right to Limit Quantities.)

A & P Food Stores
1319 SARTORI AVENUE, TORRANCE

Pineapple Drop Cookies
Served With Fresh Fruit, These Are Delicious For a Simple Dessert

These cake-like cookies are so good that I usually double the recipe. The quantities given make about 18 good-sized cookies. It is not necessary to drain the crushed pineapple; use it just as it comes from the can.

1/2 cupful of butter
1/2 cupful of sugar
1 egg, beaten
1 cupful of flour
1/2 teaspoon of salt
1/2 cupful of crushed pineapple
1/2 teaspoonful of soda
2 tablespoonfuls of hot water

Cream the butter and sugar very thoroughly together, and add the beaten egg. Sift the flour and salt together. Alternately beat in portions of flour and of pineapple, then dissolve the soda in the hot water and mix thoroughly with the batter. Drop small spoonfuls well apart on an oiled baking sheet, and bake in a moderately hot oven (375°) about 10 minutes, or until nicely tinged with brown. (If you have any doubt as to the oven heat or the consistency of the batter, bake one cookie first as a test.) They will flatten out somewhat in baking, but should not run together. Remove while hot to a wire rack. When cool, store in a tightly covered tin box, with waxed paper between each two layers of cookies. Though these little cakes do not need icing, they are very good frosted with a bit of powdered sugar icing made with crushed pineapple and melted butter, with a dash of lemon juice.—I. D., Bickleton, Wash.

GRAHAM PRUNE BREAD

1 cup sugar
1 egg
2 tbs. melted shortening
1 cup sour milk or buttermilk
1/2 cup prune juice
1 cup stewed prunes
1 tsp. soda
1/2 tsp. baking powder
1 cup nuts
1/2 tsp. salt
1 1/2 cups flour
1 cup graham flour (unsifted)

Beat egg, add sugar. Sift all dry ingredients together and add graham flour. Add liquid ingredients alternately with dry ingredients. Add prunes cut in small pieces, chopped nuts, and melted shortening. Bake in greased loaf pan lined with waxed paper 1 1/2 hours at 350 degrees.

GRAPEFRUIT AND SALMON SALAD

Free 2 cups of grapefruit pulp of all membrane and cut in pieces. Mix with 2 cups canned salmon, 1 cup each of diced cucumber and celery. Top with slightly sweetened French dressing. Serve on lettuce with mayonnaise.

SUNDAY NIGHT SUPPER DE LUXE

Tomato Aspic
Chipped Beef Variety in Pastry Shells
Fresh Peach Shortcake
Coffee

Old and New In Kitchens

THE modern housewife never mourns the "good old days" when women were chained to a dull and dreary kitchen preparing three square meals a day. Contrast the picture of patience at a last century cook stove with the cheerful and efficient modern kitchen which has freed the homemaker from culinary cares. Scientific kitchen planning, gay colors, ample cupboards and shelves and time-controlled gas ranges which start the oven heat automatically and attend to baking without anyone's attention do much to simplify the problems of today's housewife. These many modern features also help to make cooking more interesting to the growing generation.

Escalloped Chicken Ideal Dish to Serve For Bridge

One lone chicken weighing three to four pounds furnishes the basis for a delicious casserole that serves eight to 12 persons, depending on the occasion and the rest of the menu.

Clean and wash the chicken and stew it, preferably whole, in water to cover, adding the usual seasonings—a teaspoonful of salt, a slice of onion, a stalk of celery, a sprig of parsley or summer savory, and perhaps a slice of carrot. When so tender that the meat will fall easily from the bone, remove from the heat and let cool in the broth overnight, or until cool enough to handle. (If in a hurry, the chicken can be taken out of the broth to cool.) Take all the meat off the bones and cut into pieces, not too small, using scissors.

In a large buttered casserole, arrange a layer of the chicken, then a layer of broken crackers, adding a few canned button mushrooms and bits of green pepper or pimiento if wished. Repeat, alternating the layers until all the chicken is used. Beat two large or three small eggs until well blended, and add two to three cupfuls of the broth left from cooking the chicken. Season highly with salt, pepper, and celery salt, pour over the chicken in the casserole, and bake 40 to 60 minutes in a moderate oven (325°). If your oven is not equipped with heat control, set the casserole in a shallow pan of hot water to bake.

While the chicken bakes, make gravy by thickening the remaining chicken broth with flour-and-water paste, and adding a cupful of sliced canned or fresh mushrooms which have been simmered for five minutes in a little butter. Season to taste, cook very thoroughly, and keep hot in a double boiler.

DILL PICKLES

3 quarts of water
1 quart vinegar
1 cup salt
1/2 box cucumbers

Method: Boil together water, vinegar and salt. Put pickles in salt water for five minutes. Put piece of alum (size of a pea) in each jar, also some dill. Pack pickles closely in jars and pour in hot liquid. In using two-quart jars put more dill half-way up and also on top, also add a little more alum. Seal jars.

Sent by Lily Bacus, 2713 S. LaSalle.

SYRIAN ZUCCHINI

6 zucchini
1/2 cup ground meat
Salt and pepper
1/2 cup uncooked rice
2 tbs. finely chopped onion
1 can tomato sauce or soup

Remove center of zucchini with apple corer. Fill cavity with uncooked rice mixed with meat, chopped onion, salt and pepper. Place in a casserole, cover with sauce or soup. Cover and bake at 360 degrees for 1 hour or until squash is tender.

WIN \$500.00 Cash

FOR BEST LETTERS OF 50 WORDS OR LESS, TELLING: "Why I Will Vote NO on Proposition No. 22"

310 Prizes
FIRST PRIZE \$500.00
SECOND PRIZE \$100.00 • 8 PRIZES \$25.00 EACH
100 PRIZES \$5.00 EACH • 200 PRIZES \$1.00 EACH

READ THESE FACTS
Hiding under the title of "Retail Store License," Proposition 22 on the November Proposition is really a tax on you. Proposing to tax individual stores \$1 a year and chains \$100 for each store over nine. It must be defeated because:

It Would Raise Prices
The U. S. Federal Trade Commission says: "If the ability to undercut, based on greater efficiency or on elimination of profit and delivery cost is destroyed by taxation it is the consuming public which will really pay the tax and not the chain."

It Would Be Unfair
It is an attempt to give an unfair competition by taxation. Small chain stores would be taxed up to \$100,000 times as much per dollar of sales as big department stores.

It Would Hurt California
Chain stores benefit California consumers, farmers, contractors, and property owners. They do not hurt all California business.

FANCY WORDS and literary writing do not count in this contest—just your own reasons for voting a certain way. Marked not later than midnight, October 13, 1936.

Entries must be written on the official blank-free, without special purchase at any chain store—and postmarked not later than midnight, October 13, 1936.

Get one today. The sooner you start, the better your opportunity to win \$500.00!

NEW Time for "CALIFORNIA'S HOUR"

MONDAYS 5:30-6:00 P.M.
Now one-half hour later and with Donald Novis as your host. Coast Night, Your Host, David Broecker's Orchestra. And the "Tale of Two Towns" with California's own artists.

NEWS OF NARBONNE HIGH

With the gymnasium decorated with palms and a large sign welcoming the guests, the Narbonne G. A. A. entertained the new girls and women faculty at their semi-annual welcome reception Friday afternoon, Sept. 25. Miss Griffin, Lois Springman, as president of the athletic association; Miss Mason, the sponsor, and Mrs. McKeown, sponsor of the Junior G. A. A., extended a welcome to the new girls.

A short program was then presented, consisting of a song by Allene Waite, tap dance by Madeline Groover, flute solo by June Lindgren, and a humorous skit by several A-11 girls. Initiation of the new Jane Addams and G. A. A. was the cause of much laughter.

Refreshments of cup cakes and punch were then served and the girls enjoyed a round of dancing.

On the committees were the following G. A. A. chairmen: Decorations, Betty Lou Powers; program, Dorothy Key; initiation, Betsy Hunt; refreshments, Kathryn Osburn; clean-up Madeline Groover.

Gray sweaters with red emblems are the choice of the Narbonne senior B's for their class discussion. The decision was made after much discussion on the part of the two roll call groups.

The A-11 classes are busy deciding on the design for their senior pin badges. Rosa Hobbs and Shelton Crum were appointed to head the committee.

Narbonne's junior high clubs have undergone a re-organization this semester. Miss Anna Mac Mason and a faculty committee have worked out a plan in which junior high clubs will meet once a week instead of once a month as in former years.

On Monday of each week a junior girls' and a junior boys' athletic club will meet, under the sponsorship of Mrs. McKeown and Mr. Allen. Every Tuesday will be club day when a group of 10 intercast clubs will hold their meetings. Each junior high student was asked to sign up for the club in which he is especially interested.

The interest clubs include the Junior Red Cross, with Mrs. Flowers as sponsor; arts and crafts, sponsored by Mrs. Hellmann; dramatics, in charge of Mrs. Hamilton and Miss Shea; nature club, sponsored by Mr. Fuller; junior band, with Miss Neft at the head; airplane, sponsored by Mr. Hunt; camera, sponsored by Mr. Allen; radio, sponsored by Mr. Stump; and the Junior Journalism club, of which Mrs. Nettlerman and Miss Fears will have charge.

The Junior Honor Society, under the leadership of Miss Ahrens, will meet the second Wednesday of each month, and on the fourth Wednesday, there will be a junior assembly. The new plan is meeting with enthusiastic response on the part of the junior high.

Brothers Meet After 34 Years

Arthur Mullin, of the Mullin Oldsmobile agency, and his daughter Miss Katherine Mullin, proprietor of the Unique Beauty Shop, returned last week from a trip to Detroit. They made the eastward journey by train, and drove back in a new Oldsmobile for delivery to a customer here.

While in Detroit, Mr. Mullin crossed over to Toronto, Canada, to spend a few hours with his brother David Mullin, whom he had not seen for 34 years.

On their return, Mr. Mullin and his daughter visited Chicago and other midwest points, stopping off at Boulder Dam in Nevada.

Who Killed Him?

Paul E. Reynolds, special agent of the Department of Justice, who was found floating in a canal near Phoenix, Ariz., in August, 1935. Mystery of his death is unsolved. The department has offered \$2500 for a solution.

CREAMED CORN AND PEPPERS

3 tablespoons shortening
2 tablespoons chopped onion
2 tablespoons chopped green peppers
1 1/2 tablespoons flour
1 cup corn (cut from the cob)
1/2 teaspoon salt
1/2 teaspoon paprika
1/2 cup milk

Method: Melt shortening, add onions and brown, add pepper and flour and cook three minutes before adding remainder of ingredients. Simmer five minutes and serve.

Sent by Kate Grigsby.

Soviet Opens Soap Campaign MOSCOW. (U.P.)—A great advertising campaign to make the use of soap popular among Russian masses is being undertaken by the Soviet Perfumery trust.

ORANGE BREAD

3 1/2 cups cake flour
3 tps. baking powder
1/2 tsp. salt
1/2 cup sugar
2 tbs. melted shortening
1/2 cup walnuts
1 tbs. grated orange peel
1/2 cup orange marmalade
1 cup milk
1 egg

Cream sugar and shortening, add beaten egg, orange rind and marmalade. Add sifted dry ingredients alternately with milk. Pour into oiled loaf pan lined with waxed paper. Bake at 350 degrees for 1 to 1 1/2 hours.

County Boasts of Walnuts
RICHMOND, Calif. (U.P.)—Contra Costa county boasts of being only the fourth largest nut county. It produces 4,000,000 pounds of walnuts annually.

ASSOCIATED AGROCCERS
INDIVIDUALLY OWNED STORES
Specials for Friday and Saturday, Oct. 2-3, 1936

HELP PREVENT FIRE!
NATIONAL FIRE PREVENTION WEEK, OCT. 4-10

GOLD MEDAL FLOUR
5-lb. 25c
10-lb. 46c

SPERRY Wheatearts
Sml. 13c
Lge. 21c

CRISCO
3-lb. 57c

CARNATION OATS
Sml. 9c

JOHNSON GLOCOAT LIQUID WAX

Pt. 55c Pt. 59c

Quaker Oats Borax Powder

Sml. 10c 10-oz. 10c
Lge. 22c 2-lb. 25c

Borax Chips BORAXO

Lge. 22c 15c

EARLY JUNE PEAS

No. 2 10c

JOHNSON PASTE WAX

1-lb. 59c

HORMEL SOUP

Vegetable-Beef Cream of Mushroom
Cream of Tomato Noodle
Consomme Madrilles Pea Vegetable

10c

KELLOGG'S CORN FLAKES

Two For 15

KELLOGG'S Shredded Wheat

10c

BLACK SWAN PEACHES

No. 2 1/2 Can. 15c
Halves and Sliced

BLACK SWAN SPINACH

No. 2 1/2 Can. 12c

DR. ROSS SILVER SUDS

2 1/2-lb. Pkg. 29c

CALIENTE GINGER ALE
(Large Bottle — Plus Bottle Deposit)
LIME RICKEY

10c

SPARKLING ENTERTAINMENT

Tune in on "The Corner Store Philosopher" Radio Program, Every Tuesday and Thursday, 6:45 p. m., Station KHJ. Also KFAC, 6:45 every evening.

YOUR ASSOCIATED GROCERS

DOAN'S MARKET
2223 Torrance Blvd., Torrance, Phone 486

RICHARD COLBURN
1801 Cabrillo Ave., Torrance, Phone 110

GEO. H. COLBURN
645 Sartori Ave., Torrance, Phone 622